Tasting Notes   2008 Judd Pinot Noir

Vintage	Adequate rainfall during winter and spring replenished soil moistures and kicked off the growing season really well. Cool to mild conditions during October and November followed by a warmish December were next to ideal. Timely rainfall in December freshened up the vineyards. A burst of heat in January and an extended period of heat in early March accelerated the vintage, though not negatively; in fact, excellent vintage conditions allowed above average yields without impacting quality or Main Ridge characteristics.
Vineyards :: Clones	Judd :: 115 [Creek Block]
Harvest date :: Yield	20 March 2008 :: 6.5 tonnes/ha (2.6 t/acre, ~39.0hl/ha)
Brix :: pH :: TA	24.3° (13.5° Baumé) :: 3.30 :: 10.8 g/l
Winemaking	100% destemmed. Macerated for 5 days before beginning a 100% wild yeast fermentation. The wine was then pressed (total 19 days on skins) before being transferred to 33% new and 67% old French oak barriques. 100% MLF in barrique, and after 15 months of oak maturation, the wine was bottled lightly egg white fined and unfiltered.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	15 months :: 33% new French oak (medium toast Allier & Tronçais from François Frères & Sirugue)
Malolactic	100%
Residual sugar	Dry (0.32 g/l)
Finished pH :: TA	3.50 :: 6.7 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	144 dozen :: bottled 28 July 2009 :: screwcap
Release date	June 2010

TASTING NOTES

The nose is deeply spiced but dominated by heady, ripe cherries and plum flesh. This really is a piercing, expressive aroma, quite in-your-face and seductive. People sometimes talk about Pinot styles in terms of gender, and this is decidedly female, it communicates a sense of voluptuousness and sensuality, rather than Wallis's intensity or McCutcheon's intellect.

What's striking about this wine in the mouth is the way it manipulates its sense of scale, growing beyond expectation and providing a seemingly endless supply of sweet fruit onto the tongue. Nothing happens for a moment on entry, then suddenly a wave of flavour appears, along with a buxom mouthfeel that acts to push the palate wider and make room for more fruit. Fruit character is very pretty, with a maraschino cherry edge and a fresh, crisp dimension that holds the sweetness in check. There's oak too, very much in a supporting role and well matched in terms of flavour. What is wonderful, though, is the way this feels in the mouth. It's large-scale, yes, but also light and relaxed, helping the impressive intensity of flavour to express itself with sensual elegance. Acid is a highlight, being both present and natural-feeling, meshing well with the otherwise slippery mouthfeel. The finish here is also fabulous, with a wave of fruit that rides right to the end of the impressive length. People love Pinot for many reasons, some for its difficulty, some for its transparency. Some, though, love it for its seductive perfume and, let's face it, sex appeal; we suspect this a wine for them.

Food :: Temperature	Honey baked ham. Serve at 14–17°C.
Best drinking	Now-2018

REVIEWS

Judd Vineyard is the winery's 'oldest, highest and steepest' vineyard. It's wild yeast fermented and left on its skins for 18 days. It spends 15 months in French oak barriques. It's light and pretty but it has excellent complexity of flavour and fantastic length. It's a style of pinot noir entirely worth supporting/celebrating. It tastes of strawberries and dried herbs, twigs and fresh, sour-sweet cherries. Maybe cranberry is a better description. There's fruit/oak/stalk spice too. The flavour lingers wonderfully. And there's enough tannin to keep it firm. It should age very gracefully. Drink 2013-17

94 :: Campbell Mattinson :: 25 February 2011 :: winefront.com.au

All three single vineyard pinots share a light but brilliantly clear colour, this with marginally more purple; a graceful and fluid palate of ripe plum fruit and a lingering finish and aftertaste. Drink 2015.

94 :: James Halliday :: July 2010 :: 2011 Australian Wine Companion